

WEST Search History

DATE: Monday, March 31, 2003

| <u>Set Name</u> side by side | <u>Query</u> | <u>Hit Count</u> | <u>Set Name</u> result set |
|----------------------------------------------------------|------------------------------------------------|------------------|-------------------------------|
| <i>DB=USPT,PGPB,JPAB,EPAB,DWPI,TDBD; PLUR=YES; OP=OR</i> | | | |
| L8 | L7 and ((shelf life) same preserv\$) | 1 | L8 |
| L7 | L6 and ("shelf life") | 3 | L7 |
| L6 | L5 and (preserv\$ same (fruits or vegetables)) | 25 | L6 |
| L5 | L4 and (preserv\$ same flavonoid\$) | 44 | L5 |
| L4 | L3 and (preserv\$) | 424 | L4 |
| L3 | L2 and flavonoid? | 881 | L3 |
| L2 | fruits or vegetables | 209116 | L2 |
| L1 | fruits and vegetables | 34782 | L1 |

END OF SEARCH HISTORY

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L11: Entry 12 of 19

File: EPAB

Jun 7, 2000

PUB-NO: EP001005795A1

DOCUMENT-IDENTIFIER: EP 1005795 A1

TITLE: Process of manufacturing fruit or vegetable juice concentrates

PUBN-DATE: June 7, 2000

INVENTOR-INFORMATION:

NAME

KLINGENBERG, ANDREAS DR RER NAT

MARX, JANA DIPL-ING

COUNTRY

DE

DE

ASSIGNEE-INFORMATION:

NAME

MARCUS GMBH DR

COUNTRY

DE

APPL-NO: EP98122956

APPL-DATE: December 3, 1998

PRIORITY-DATA: EP98122956A (December 3, 1998)

INT-CL (IPC): A23 L 1/08; A23 L 2/84EUR-CL (EPC): A23L002/74; A23L002/84

ABSTRACT:

CHG DATE=20001116 STATUS=O> Production of fruit and vegetable juice concentrates with a high polyphenol content and a low sugar and acid content comprises: (a) treating a fruit or vegetable juice or concentrate with a mixture of pectinases and cellulases, hemicellulases and/or proteases; (b) removing suspended solids by sedimentation and filtration; and (c) subjecting the filtrate to ultrafiltration using a membrane with a molecular weight cut-off of 2-20 kD. An Independent claim is also included for a fruit or vegetable juice concentrate with a polyphenol content of 70-150 g/l, an anthocyanin concentration of 2.5-5%, a mono- and disaccharide content of less than 5% and a water content of 50-70%.

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L11: Entry 9 of 19

File: JPAB

Jun 9, 1987

PUB-NO: JP362126931A

DOCUMENT-IDENTIFIER: JP 62126931 A

TITLE: STERILIZATION OF COLI BACILLUS ON RAW VEGETABLE AND METHOD FOR KEEPING FRESHNESS OF VEGETABLE

PUBN-DATE: June 9, 1987

INVENTOR-INFORMATION:

NAME

COUNTRY

TSURUTA, MASATOSHI

ASSIGNEE-INFORMATION:

NAME

COUNTRY

SAN EI CHEM IND LTD

MORINAGA MILK IND CO LTD

APPL-NO: JP60266992

APPL-DATE: November 26, 1985

US-CL-CURRENT: 426/321INT-CL (IPC): A23B 7/14; A23L 3/34

ABSTRACT:

PURPOSE: To sterilize coli bacillus on a raw vegetable and to prolong the freshness of the vegetable, by treating a raw vegetable with an aqueous solution of a flavonoid and an organic acid or a calcium salt.

CONSTITUTION: The surface of a raw vegetable is coated with an aqueous solution of a flavonoid and an organic acid and/or a calcium salt. The flavonoid is e.g. rutin, quercetin, hesperidin, naringen, etc., and is used as a solution in a solvent such as alcohol, propylene glycol, glycerol, etc. The solution is applied to the surface of a raw vegetable e.g. by spraying, coating, immersing, etc. The coated raw vegetable may be left in an outer atmosphere or stored at a low temperature or in an inert gas.

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L6: Entry 17 of 25

File: JPAB

Apr 12, 1990

PUB-NO: JP402100660A
DOCUMENT-IDENTIFIER: JP 02100660 A
TITLE: METHOD FOR PRESERVING FOOD

PUBN-DATE: April 12, 1990

INVENTOR-INFORMATION:

NAME

COUNTRY

KUMAMI, HIROO

OKAMOTO, AKITA

ASSIGNEE-INFORMATION:

NAME

COUNTRY

KK NASA

APPL-NO: JP63253412

APPL-DATE: October 7, 1988

INT-CL (IPC): A23L 3/3472; A23L 3/36

ABSTRACT:

PURPOSE: To retain freshness for a long period and prevent browning on the surface of a food by adding a specific natural vegetable extract solution to a food, packaging the resultant food in a packaging paper having far infrared emitting and ethylene gas adsorbing action and preserving the food at a low temperature.

CONSTITUTION: A 0.1-1% aqueous solution of a natural vegetable extract solution containing flavonoids (e.g., catechin) extracted from mulberry or green tea or polyphenols (e.g., chlorogenic acid) is prepared and a food (e.g., ham or sausage) is dipped therein, etc., packaged in a packaging material obtained by adding a far infrared emitting ceramic consisting essentially of SiO₂, Al₂O₃, MgO, TiO₂, Ag₂O and Ni₂O₃ to a thermoplastic, such as polyethylene, and subjecting the thermoplastic to ion exchange treatment in fresh water, etc., and then preserved in a place at a low temperature of a freezer or refrigerator.

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L11: Entry 8 of 19

File: JPAB

Dec 17, 1996

PUB-NO: JP408332024A

DOCUMENT-IDENTIFIER: JP 08332024 A

TITLE: METHOD FOR KEEPING COLOR TONE OF DRY VEGETABLE OR DRY FRUIT

PUBN-DATE: December 17, 1996

INVENTOR-INFORMATION:

NAME

COUNTRY

SONO, RYOJI

MATSUMOTO, KOJI

KOU, KOUSHIYOKU

ASSIGNEE-INFORMATION:

NAME

COUNTRY

TSUJI SEIYU KK

SHOKUHN SANGYO CENTER

APPL-NO: JP07144829

APPL-DATE: June 12, 1995

INT-CL (IPC): A23 B 7/02; A23 B 7/14; A23 L 1/272

ABSTRACT:

PURPOSE: To obtain dry vegetables and dry fruits capable of keeping excellent color tone even after the storage over a long period.

CONSTITUTION: Dry vegetables or dry fruits are produced by treating raw vegetables or fruits with a color-keeping liquid containing 0.01-5.0wt.% of lecithin, 0.005-0.5wt.% of vitamin E, 0.005-0.5wt.% of L-ascorbic acid, erythorbic acid or their salts and 0.001-0.5wt.% of a vegetable polyphenol preferably under reduced pressure or positive pressure and drying the treated vegetables, etc.

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